

THE YUMMY BOOK



NINETY-FIVE YEARS AND STILL GROWING

Shortly after returning from service in World War I, H. Allen Durkee and Fred Mower went into the business of manufacturing Marshmallow Fluff. They started with one barrel of sugar, a few cans, two spoons and a second hand Ford. Each day they sold Fluff door to door and filled orders making one batch at a time in the evening. It was tough work that paid off. Soon supermarkets began stocking their shelves with Fluff, and the company began to grow.

In the 1930's Durkee and Mower became pioneers in radio advertising with their weekly show, "The Flufferettes". The fifteen minute broadcast included live music and comedy skits. Some of the earliest "Flufferettes" shows included the BOOK-OF-THE-MOMENT dramas. They were short comic sketches about a fictional Bostonian scholar named Lowell Cabot Boswell who rewrote moments in American history. Each episode ended with Mr. Boswell's disappearance to finish his untitled, mysterious book. The last drama of the series revealed that the BOOK-OF-THE-MOMENT was not a historical text as expected. Instead, it was a collection of recipes for cakes, pies, candies, frostings and other confections that could be made with Marshmallow Fluff, appropriately called THE YUMMY BOOK.

This is the ninth edition of THE YUMMY BOOK. You'll still find some of the favorites from the 1930 edition plus many new up-to-date ideas to try. You'll find the recipe for Never-Fail Fudge that helped raise money during World War II; fat-free ideas for frostings, sorbets and treats; microwave cookie bars and much more. And of course, The FLUFFERNUTTER. It's made by simply adding a layer of Marshmallow Fluff to a peanut butter sandwich.

Marshmallow Fluff is still produced by the same batch process developed over 75 years ago—it's the only marshmallow creme made in this manner. It's what makes Durkee-Mower's product so fluffy, white and smooth; it's what makes the difference. Because Marshmallow Fluff is made only with the finest ingredients under the most demanding sanitary conditions, it requires no artificial preservatives. Remember, your guarantee of success with the recipes in THE YUMMY BOOK is insured only when using Marshmallow Fluff.

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Marshmallow Fluff is a marshmallow creme of the finest quality. Its unusual, light and fluffy texture makes it ideal as a topping, spread or ingredient. Use it on desserts and salads.



Use it in recipes for candies, cheesecake, frosting, meringues, cookies, sauces, salads and sweet potatoes.

One jar (7 1/2-oz.) measures approximately 2 1/2 cups and equals about 32 marshmallows. . . and there's no cutting or melting necessary!

The 16-oz. plastic tub of Marshmallow Fluff measures about 5 cups and equals about 5 1/2 dozen marshmallows.

One tablespoon Marshmallow Fluff equals 1 marshmallow.

DIVINE SALADS & SIDE DISHES

FROZEN FRUIT SALAD

- 1 c. heavy cream
- 1 c. Marshmallow Fluff
- 1 3-oz.package cream cheese, softened
- 1/4 c. mayonnaise
- 1 c. canned fruit cocktail, drained
- 1/2 c. seedless grapes
- 1/2 c. sliced strawberries
- 1/2 c. sliced bananas
- 1/2 c. diced pineapple chopped

Stir 1/4 c. heavy cream into Fluff. Blend in cheese and mayonnaise. Whip remaining cream and fold into Fluff mixture. Add fruits. Turn into a quart melon mold or tray and freeze. Makes 8 servings.

MOLDED FRUIT SALAD

- 1 3-oz.package fruit-flavored gelatin
- 2 c. hot water
- 1/2 c. Marshmallow Fluff
- 1 1/2 c. drained diced mixed fruit

Dissolve gelatin in hot water; stir in Fluff. Mix thoroughly, then chill until thickened and mounds when dropped from a spoon. Fold in fruit and turn into individual molds or custard cups. Chill until firm. Makes 6 servings.

SWEET POTATO SOUFFLE

2 29-oz. cans sweet potatoes, drained

3 eggs, beaten

1/4 c. milk, warmed

2 T. butter or margarine, melted

1/2 tsp. salt

1 7 1/2 oz. jar Marshmallow Fluff

Heat oven to 425° F. Lightly grease a 2 1/2 quart souffle dish or casserole; set aside. In a large bowl with mixer at medium speed, beat sweet potatoes until smooth. Beat in eggs, milk, butter, salt and one-third of the Fluff. Pile into the souffle dish and bake 20 minutes. Remove from oven. Turn heat to 550° F. Spread remaining Fluff over top of sweet potatoes, spreading to the edges. Return to oven for 5 to 7 minutes more or until top is puffed and lightly browned. Makes 6 to 8 servings.

HOLIDAY SWEET POTATOES

4 large sweet potatoes, peeled, cooked* and cut into chunks
or 1 40-oz. can sweet potatoes, well drained

1 8-oz. can pineapple chunks, well drained

1/4 tsp. ground cinnamon

1 7 1/2-oz. jar Marshmallow Fluff

1/4 c. butter or margarine

1 c. coarsely chopped walnuts

Heat oven to 325° F. Arrange sweet potatoes and pineapple in a shallow 2-quart baking dish; sprinkle with cinnamon. In a small saucepan combine Marshmallow Fluff and butter or margarine. Heat to boiling over high heat, stirring constantly. Pour over sweet potatoes; sprinkle with walnuts. Bake 15 to 20 minutes or until hot and bubbly. Makes 6 to 8 servings.

* To cook sweet potatoes quickly, arrange them on microwave-safe plate, cover with plastic wrap and cook on HIGH 10 to 12 minutes or until tender.

PIES, PIES, PIES

LEMON MERINGUE PIE

1 1/2 c. sugar
6 T. cornstarch
1/4 tsp. salt
1/2 c. freshly squeezed lemon juice
1/2 c. cold water
3 eggs yolks, slightly beaten
1 1/2 c. boiling water
1 T. butter or margarine
9-inch baked pie shell
Fluff Meringue (below)

In medium saucepan combine sugar, cornstarch and salt. Add lemon juice, cold water and egg yolks; stir in boiling water. Cook over medium heat, stirring constantly, until mixture begins to boil. Cook 2 to 3 minutes more. Stir in butter until melted. Remove from heat. Heat oven to 350° F. Prepare Fluff Meringue. Pour filling into pie shell. Spread meringue over hot filling; seal well to crust. Bake 10 to 12 minutes or until meringue is golden. Cool completely on wire rack. Makes 8 servings.

FLUFF MERINGUE

In medium bowl beat 3 *egg whites*, at room temperature, until soft peaks form. Beat in 1/2 c. *Marshmallow Fluff*, a little at a time, until whites stand in stiff glossy peaks.

ROCKY ROAD PIE

1 quart chocolate ice cream, softened
1/2 c. chopped peanuts
1/4 c. chopped semisweet-chocolate pieces
1/2 c. Marshmallow Fluff
1/4 c. chocolate syrup
1 9-inch prebaked Graham Cracker Crust (recipe page 12)

In large bowl mix ice cream with peanuts and chopped chocolate. Spoon Marshmallow Fluff and chocolate syrup into ice cream swirling gently to create a marbling effect. Spoon into prepared shell. Freeze until firm. Makes 8 servings.

(clockwise) Yogurt Torte (p. 8), Pumpkin Chiffon Pie (p. 8) Lemon Meringue Pie (p. 6)



YOGURT TORTE

- 1 6-oz. can walnuts, ground (1 1/2 cups)
- 1/4 c. sugar
- 1/4 c. butter or margarine, softened
- 2 8-oz. packages cream cheese, softened
- 1 7 1/2-oz. jar Marshmallow Fluff
- 2 8-oz. containers lemon yogurt

Heat oven to 350° F. Reserve 1/4 c. ground nuts for garnish later. In small bowl with fork mix sugar, butter or margarine and remaining walnuts; press firmly onto bottom of 8- or 9-inch springform pan. Bake 12 to 15 minutes or until lightly golden; cool. In large bowl beat cream cheese and Marshmallow Fluff until smooth. Stir in lemon yogurt. Spread evenly over crust. Freeze until firm, about 2 1/2 hours. Garnish. Makes 10 to 12 servings.

PUMPKIN CHIFFON PIE

- 1 envelope unflavored gelatin
- 1/2 c. cold water
- 1 7 1/2-oz. jar Marshmallow Fluff
- 1 16-oz. can pumpkin
- 1/2 tsp. ground ginger
- 1/2 tsp. ground cinnamon
- 1/4 tsp. grated nutmeg
- 1/2 tsp. salt
- 1/2 c. heavy or whipping cream, whipped
- 1 prebaked Graham Cracker Crust (recipe page 12)

In medium saucepan combine gelatin and cold water; let stand 1 minute. Cook over low heat, stirring constantly, until gelatin is completely dissolved. Blend in Marshmallow Fluff, pumpkin, spices and salt. Chill until mixture mounds when dropped from a spoon. Fold in whipped cream. Turn into pie crust and chill until set, about 2 hours. Makes 6 to 8 servings.

VARIATIONS:

STRAWBERRY, RASPBERRY OR BANANA CHIFFON PIE:

In place of pumpkin and spices, substitute *2 cups mashed fruit*, *1 T. lemon juice* and *1 tsp. grated lemon peel*.

GRASSHOPPER PIE

- 1/2 c. cold water
- 1 envelop unflavored gelatin
- 1/2 c. green creme de menthe
- 1 7 1/2-oz. jar Marshmallow Fluff
- 1 1/2 c. heavy or whipping cream
- 1 chocolate crumb crust (recipe page 14)

In medium saucepan combine water and gelatin; let stand 1 minute. Cook over low heat, stirring constantly, until gelatin is completely dissolved; remove from heat. Stir in creme de menthe and Fluff. Chill until mixture mounds when dropped from a spoon. Beat heavy cream until soft peaks form. Fold into thickened gelatin. Pour into crust. Refrigerate until set. Makes 10 servings.

FLUFFERNUTTER PIE

- 1 envelope unflavored gelatin
- 1 c. cold water
- 3 T. sugar
- 1 tsp. vanilla extract
- 1 c. peanut butter
- 1 c. Marshmallow Fluff
- 2 c. heavy or whipping cream
- 1 Chocolate Crumb Crust (recipe page 14)

In medium saucepan combine 1/2 cup cold water and gelatin; let stand 1 minute. Cook stirring constantly, until gelatin is completely dissolved. Remove from heat. Stir in sugar, vanilla and remaining water. Beat in peanut butter and Fluff. Chill until mixture mounds when dropped from spoon. Fold in whipped cream. Turn into crust; chill until set. Makes 6 to 8 servings.



EASY AS CHEESECAKE

LYNNE'S CHEESECAKE

24 oz. cream cheese, softened

1 7 1/2-oz. jar Marshmallow Fluff

2 eggs

3 T. flour

1 unbaked Graham Cracker Crust (recipe next page) or 1 9-oz. ready-to-use crust

Soften cream cheese. Mix with flour and Fluff until smooth.

Add in eggs just until blended. Pour into pie shell. Bake in 350°F oven for 45 minutes or just until edges begin to brown. Turn off heat and let cool in oven with the door cracked open for about 1 hour. Remove to wire rack and cool completely. Refrigerate at least 4 hours before serving. Makes 12 to 14 servings.

MOCHA CHEESECAKE

To above recipe blend in *one 6-oz. pkg. semisweet-chocolate pieces*, melted and *3/4 tsp. instant coffee granules* dissolved in *1/3 c. water* when adding Fluff.

PUMPKIN CHEESECAKE

24 oz. cream cheese, softened

1 7 1/2-oz. jar Marshmallow Fluff

4 eggs

1 15- to 16-oz. can pumpkin pure

1/2 tsp. ground ginger

1/2 tsp. ground cinnamon

1/2 tsp. grated nutmeg

1/4 tsp. ground cloves

1/8 tsp. salt

1 unbaked Graham Cracker Crust (recipe next page) or 1 9-oz. ready-to-use crust

Heat oven to 350° F. In large bowl with mixer at medium speed, beat cream cheese and Fluff until smooth. Add remaining ingredients and mix just until blended. Pour into crust and bake 45 minutes to 1 hour or just until edges begin to brown. Turn off heat and let cheesecake cool in oven with the door cracked open for about 1 hour. Remove to wire rack and cool completely. Cover and refrigerate at least 4 hours before serving. Makes 12 to 14 servings.

Lynne's Cheesecake (recipe above.)

CHOCOLATE CHEESECAKE

1 12-oz. package semisweet-chocolate pieces
24 oz. cream cheese, softened
1 7 1/2-oz. jar Marshmallow Fluff
2 eggs
1 8-oz. container sour cream
1 Chocolate Crumb Crust (recipe below) or 1 9-oz. ready-to-use-crust

Heat oven to 375° F. In a double boiler top over hot, not boiling water, melt chocolate; set aside. (Or, in microwave oven, heat chocolate on HIGH 2 minutes or until shiny. Stir until smooth.) In a large bowl with mixer at medium speed, beat cream cheese and Fluff until smooth. Add eggs and sour cream and beat until blended. Beat in chocolate. Pour into crust and bake 45 minutes or just until edges begin to brown. Turn off heat and let cheesecake cool in oven with the door cracked open for about 1 hour. Remove to wire rack and cool completely. Cover and refrigerate at least 4 hours before serving. Makes 12 to 14 servings.

CHOCOLATE CRUMB CRUST

20 Oreos
6 T. butter or margarine, melted

Crush cookies to fine crumbs and combine with melted butter. Pour into a 8- or 9-inch springform pan. Using the back of a spoon, press onto bottom and side of pan up to one inch of top. Or, press crumbs into a deep-dish 9-inch or a 10-inch pie plate.

GRAHAM CRACKER CRUST

24 2-inch graham crackers, crushed
1/3 c. butter or margarine, melted
1/4 c. sugar

Mix cracker crumbs with butter and sugar until blended. Pour into a 8-or 9-inch springform pan and using the back of a spoon, press onto bottom and side of pan up to one inch of top. Or, press crumbs into a deep-dish 9-inch or a 10-inch pie plate. (Note: For a prebaked crust, bake in preheated 350° F. oven 10 minutes.)

SPECTACULAR SHAKES

COFFEE FLUFF

Into blender container put 1 c. *chilled milk*, 1-2 tsp. *instant coffee granules* and 2 large spoonfuls *Marshmallow Fluff*. Blend 30 seconds or until all ingredients are mixed and smooth. Makes 1 serving.

FROZEN HOT CHOCOLATE

Into blender container put 1 c. *chilled milk*, 2 T. *unsweetened cocoa*, 2 large spoonfuls *Marshmallow Fluff* and 6 ice cubes. Blend 30 seconds or until smooth. Garnish with *grated chocolate*. Makes 1 serving.

FRUIT FLUFF

Into blender container put 1 c. *chilled fruit juice* (orange, cranberry, grape, apricot nectar), 2 large spoonfuls *Marshmallow Fluff* and 3 ice cubes. Blend 30 seconds or until smooth. Makes 1 serving.

SUPER FRUIT FLUFF

Into blender container put 1 c. *chilled fruit juice*, 1 small *banana*, cut up, 2 large spoonfuls *Marshmallow Fluff* and 3 ice cubes. Blend 30 seconds or until smooth. Makes 1 serving.

FLUFFERNUTTER SHAKE

Into a blender container put 1 c. *chilled milk*, 2T. *smooth peanut butter* and 2 large spoonfuls *Marshmallow Fluff*. Blend 30 seconds or until smooth. Makes 1 serving



DAZZLING DESSERTS, COOKIES AND BARS

HARVARD SQUARES

- 1/3 c. butter or margarine
- 1 1/2 c. graham cracker crumbs
- 1 7 1/2-oz. jar Marshmallow Fluff
- 1/3 c. milk
- 1 6-oz. package semisweet-chocolate pieces
- 1 3 1/2-oz. can flaked coconut
- 1 c. chopped walnuts

Heat oven to 350° F. In 13" x 9" baking pan, melt butter or margarine. Sprinkle crumbs over butter. In small saucepan, over low heat, combine Fluff and milk, stirring until smooth. Pour over crumbs. Top evenly with remaining ingredients; press down gently. Bake 25 to 30 minutes or until lightly browned. Cool completely; cut into 2-inch squares. Makes 2 dozen.

MERINGUE SHELLS

- 3 egg whites, at room temperature
- 1/2 tsp. cream of tartar
- 1/4 tsp. salt
- 1/4 tsp. vanilla extract
- 1 7 1/2-oz jar Marshmallow Fluff

Heat oven to 200° F. Line a large cookie sheet with aluminum foil. In large bowl with mixer at high speed, beat egg whites until foamy; add cream of tartar and salt, then vanilla. Gradually beat in Fluff. Continue beating until stiff peaks form. Spoon into six large mounds on baking sheet. Use teaspoon to shape into shells. Bake 1 hour. Turn oven off and let stand 1 hour longer. Carefully slide spatula under each shell to loosen. Fill with sweetened fresh berries, cut-up fruit, whipped cream pudding or sorbet (see pages 18 and 19). Makes 6 shells.

Fluff Chocolate Krispie Bars (p. 16), Popcorn Fluff Puffs (p. 16), Chocolate Fluffernutter Bars (p. 18)

FLUFF CHOCOLATE KRISPIE BARS

- 1 7 1/2-oz. jar Marshmallow Fluff
- 1 12-oz. package semisweet-chocolate pieces
- 1/3 c. butter or margarine
- 5 c. KELLOGG'S RICE KRISPIES® Cereal

Melt margarine in large saucepan over low heat. Add Marshmallow Fluff and cook over low heat about 5 minutes, stirring constantly. Stir in chocolate until blended. Remove from heat. Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated. Using buttered spatula or waxed paper, press mixture evenly into buttered 13 x 9 x 2-inch pan. Cut into squares when cool. Yield: 24 squares, 2 x 2 inches.

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MARSHMALLOW TREATS®

- 1/4 c. margarine or butter
- 1 7 1/2-oz jar Marshmallow Fluff
- 6 cups KELLOGG'S RICE KRISPIES® cereal

Melt margarine in large saucepan over low heat. Add Marshmallow Fluff and cook over low heat about 5 minutes, stirring constantly. Remove from heat. Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated. Using buttered spatula or waxed paper, press mixture evenly into buttered 13 x 9 x 2-inch pan. Cut into squares when cool. Yield: 24 squares, 2 x 2 inches.

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POPCORN FLUFF PUFFS

- 1 7 1/2-oz. jar Marshmallow Fluff
- 1/4 c. butter or margarine
- 8 c. popped unsalted, unbuttered popcorn

Grease a 9 x 9-inch baking pan and set aside. Combine Fluff and butter in a micro-wave safe dish. Cook on HIGH* 2 minutes; stir and cook 1 minute more. (Or combine Fluff and butter in a medium saucepan over medium-high heat, stirring constantly until Fluff boils.) Stir in popcorn. Using a spatula or waxed paper pat into pan. Cool. Cut into bars. Makes nine 3-inch puffs.

* Based on a 600-watt oven.

WHOOPIE PIES

1 egg
1/3 c. vegetable oil
1 c. sugar
2 c. unsifted all-purpose flour
1/3 c. unsweetened cocoa
1 tsp. baking soda
1/4 tsp. salt
3/4 c. milk
1 tsp. vanilla

Filling (recipe follows)

Heat oven to 350° F. Grease two large cookie sheets and set aside. In a large bowl with mixer at medium speed beat egg and vegetable oil. Gradually beat in sugar and continue beating until pale yellow in color. In another bowl, combine flour, cocoa, baking soda and salt. In a measuring cup combine milk and vanilla. Add flour and milk mixtures alternately to eggs and sugar, beginning and ending with dry ingredients. Drop by tablespoons onto cookie sheet. These will spread a lot, so make 6 cakes per sheet at a time. Bake about 5 minutes or until top springs back when lightly touched with finger. Remove to wire racks to cool. When cool, use filling and two cakes to make sandwiches. Makes 15.

FILLING

1/2 c. butter or margarine
1 c. confectioners' sugar
1 c. Marshmallow Fluff (about 1/2 of a 7 1/2-oz. jar)
1 tsp. vanilla

In a medium bowl with mixer at medium speed, beat butter and remaining ingredients until light and fluffy.

CHOCOLATE FLUFFERNUTTER BARS

- 1 7 1/2-oz. jar Marshmallow Fluff
- 2 T. butter or margarine
- 1/2 c. peanut butter
- 1 c. chopped roasted peanuts
- 3 c. Cheerios cereal
- 1 12-oz. package semisweet-chocolate pieces

Grease a 9 x 9- inch baking pan and set aside. Place Marshmallow Fluff and butter in a microwave safe bowl. Cook on HIGH* 1 minute; stir and cook on HIGH* 1 minute more. Stir in peanut butter; cook on HIGH* 1 more minute. (Or, combine Fluff and butter in a medium saucepan over medium-high heat, stirring constantly until Fluff boils. Stir in peanut butter and cook 1 minute.) Combine Cheerios, peanuts and half of chocolate pieces in large bowl. Fold in peanut butter-Fluff mixture to coat . Turn into pan. Cover with waxed paper or plastic wrap and press firmly into pan. Melt remaining chocolate morsels. Spread on top of bars. Set aside to cool completely. Makes 12 bars.

* Based on a 600-watt oven.

FLUFFY STRAWBERRY SORBET

- 1 16-oz. bag unsweetened frozen strawberries, partially thawed
- 1/2 c. water
- 1 tsp. lemon juice
- 1 7 1/2-oz jar Marshmallow Fluff

In a blender or food processor, combine strawberries, water and lemon juice until berries are fairly smooth but some chunks of fruit remain. Whirl in Fluff until blended. Pour into an ice cream maker and freeze as manufacturer directs. Or, pour into a shallow bowl and freeze 3 to 4 hours or until slushy. Beat with electric mixer or in food processor to break up ice crystal. Return to freezer and freeze until firm. Makes 1 1/2 cups.

FLUFFY BLACKBERRY SORBET

1 16-oz. can blackberries

1/2 c. water

1 tsp. lemon juice

1 7 1/2-oz jar Marshmallow Fluff

Drain blackberries reserving 1/2 cup liquid. In a blender or food processor, combine blackberries, reserved liquid and lemon juice until berries are fairly smooth but some chunks of fruit remain. Whirl in Fluff until blended. Pour into an ice cream maker and freeze as manufacturer directs. Or, pour into a shallow bowl and freeze 3 to 4 hours or until slushy. Beat with electric mixer or in food processor to break up ice crystal. Return to freezer and freeze until firm. Makes 1 1/2 cups.

FLUFFY PEACH SORBET

1 29-oz. can peaches in juice, drained

1 tsp. lemon juice

1 7 1/2-oz. jar Marshmallow Fluff

In a blender or food processor, combine peaches and lemon juice until fairly smooth but some chunks of fruit remain. Whirl in Fluff until blended. Pour into an ice cream maker and freeze as manufacturer directs. Or, pour into a shallow bowl and freeze 3 to 4 hours or until slushy. Beat with electric mixer or in food processor to break up ice crystal. Return to freezer and freeze until firm. Makes 1 1/2 cups.



BEST EVER CANDY

NEVER FAIL-FUDGE

- 2 1/2 c. sugar
- 1/2 stick butter or margarine
- 1 5.33 oz. can evaporated milk (3/4 c.)
- 1 7 1/2-oz. jar Marshmallow Fluff
- 3/4 tsp. salt
- 3/4 tsp. vanilla
- 1 12-oz. package semisweet-chocolate pieces
- 1/2 c. chopped walnuts

Grease a 9-inch square baking pan; set aside. In large saucepan combine first 5 ingredients. Stir over low heat until blended. Heat to a full-rolling boil being careful not to mistake escaping air bubbles for boiling. Boil slowly, stirring constantly, 5 minutes. Remove from heat, stir in vanilla and chocolate until chocolate is melted. Add nuts. Turn into greased pan and cool. Makes 2 1/2 pounds.

MICROWAVE FUDGE

- 2 1/2 c. sugar
- 4 T. butter or margarine
- 1 5.33 oz. can evaporated milk (3/4 c.)
- 1 7 1/2-oz. jar Marshmallow Fluff
- 3/4 tsp. salt
- 3/4 tsp. vanilla
- 1 12-oz. package semisweet-chocolate pieces
- 1/2 c. chopped walnuts, option

Grease a 9-inch square baking pan; set aside. In microwave-safe bowl combine sugar and next four ingredients. Microwave*, uncovered, on MEDIUM HIGH for 2 1/2 minutes; remove and stir until blended. Microwave on MEDIUM HIGH for 5 minutes; remove and stir until blended. Microwave on MEDIUM HIGH for 5 minutes; remove and stir. Microwave on MEDIUM HIGH 2 1/2 minutes; remove and stir again. Still using MEDIUM HIGH microwave for 6 minutes more. Stir in chocolate, vanilla and nuts until blended. Pour into pan. Makes 2 1/2 pounds.

*Based on 600 watt oven.

(clockwise) Never Fail-Fudge (p. 21) Choco-Fluff Truffles (p. 22), Nutty

PENUCHE

3 c. firmly packed brown sugar

1 c. light cream

1 T. light corn syrup

2 T. butter or margarine

1/2 tsp. vanilla extract

1 c. Marshmallow Fluff

Grease 8-inch square baking pan; set aside. In large saucepan over medium heat combine sugar, cream and corn syrup. Heat to full boil, stirring constantly. Cover and cook over medium heat 3 minutes. Uncover and cook to 235° F. on candy thermometer or soft-ball stage (when a small amount of mixture dropped into very cold water forms a ball which flattens on removal from water). Add butter or margarine and cool, without stirring, until lukewarm (110° F.) about 45 minutes (bottom of pan will feel comfortably warm). Add vanilla and Fluff, beat with wooden spoon until thickened and begins to lose some of its gloss. Turn into pan; cool. Makes 1 3/4 pounds.

COCOA-FLUFF TRUFFLES

1 16-oz. package semisweet-chocolate pieces

1 7 1/2-oz. jar Marshmallow Fluff

In double boiler top, over hot, not boiling water, melt chocolate. Blend in Fluff; add flavorings (below). Cool slightly. Shape into 1/2-inch balls. Makes 1 pound.

FLAVORINGS:

PEPPERMINT:

Knead in 2 tsp. *peppermint extract*. Shape into balls. Roll in *chocolate sprinkles*.

COCONUT:

After shaping plain chocolate truffles, roll in *flaked coconut*.

WALNUT:

After shaping plain chocolate truffles, roll in *minced walnuts*.

NUTTY BUTTERSCOTCH FUDGE

- 1 c. sugar
- 1/4 stick butter or margarine
- 3/4 tsp. salt
- 1 7 1/2-oz. jar Marshmallow Fluff
- 1 5.33 oz. can evaporated milk (3/4 c.)
- 1 12-oz. package butterscotch-flavored pieces
- 3/4 tsp. vanilla extract
- 1/2 c. salted peanuts, chopped

Grease a 9-inch square baking pan; set aside. In heavy saucepan combine sugar, butter or margarine, salt, Marshmallow Fluff and evaporated milk. Over medium heat, heat to a full-rolling boil; cook 5 minutes, stirring constantly. Remove from heat. Quickly stir in butterscotch pieces and vanilla until pieces are melted. Stir in peanuts. Turn into pan and cool completely. Makes 2 1/2 pounds.

COCOA-FLUFF CHEWIES

- 1/4 c. unsweetened cocoa
- 2 T. water
- 1/4 c. peanut butter
- 2 large tablespoons Marshmallow Fluff
- 3/4 c. bran flakes cereal
- 1/2 c. seedless raisins
- 1 c. shredded coconut

Blend cocoa with water. Stir in peanut butter (mixture will be thick). Add Fluff. Stir until thoroughly blended. Add bran, raisins and half of coconut. Form into 1-inch balls. Roll in remaining coconut. Let stand 1 hour. Makes 2 1/2 dozen.

PEANUT BUTTER FUDGE

2/3 c. milk

2 c. sugar

1 c. smooth or crunchy peanut butter

1 7 1/2-oz. jar Marshmallow Fluff

1 tsp. vanilla

Grease a 8-inch square baking pan; set aside. In large saucepan combine milk and sugar. Over medium-high heat, cook stirring constantly, to 230° to 235° F. on a candy thermometer or soft ball stage (when a small amount of mixture dropped into very cold water forms a ball which flattens on removal from water). Remove from heat, cool slightly and blend in peanut butter, Fluff and vanilla. Pour into pan and cool until set. Makes about 1 1/2 pounds.

APRICOT FINGERS

1/2 batch Fluff Fondant (below)

1 8-oz. package dried apricots

Flatten each apricot half slightly. Shape 1 level measuring teaspoonful Fluff Fondant into a small oval; use to stuff apricots.

FLUFF FONDANT

In small bowl mix *one 7 1/2-oz. jar Marshmallow Fluff* with *1/4 tsp. vanilla*. Gradually stir in enough *confectioners' sugar* (about 2 c.) until stiff enough to knead. Knead until mixture loses stickiness, adding more confectioners' sugar if necessary. Put fondant in a bowl or jar; place a damp cloth over it and cover tightly. Store in a cool place 2-3 days before using . Makes 3 1/2 cups.

SUPER SAUCES

BUTTERSCOTCH SAUCE

1 c. firmly packed brown sugar
1/2 c. water
2 T. butter or margarine
1/2 c. Marshmallow Fluff

Cook sugar and water to 235° F. on candy thermometer or soft ball stage (when a small amount of mixture dropped into very cold water flattens on removal from water) about 4 to 5 minutes. Remove from heat; stir into butter and Fluff. Serve hot or cold. Makes about 1 cup.

FLUFF-HARD SAUCE

1 7 1/2-oz. jar Marshmallow Fluff
1/4 c. butter or margarine, softened
1 1/2 c. confectioners' sugar
1 T. brandy

In a small bowl with mixer at medium speed, beat Fluff with butter or margarine and confectioners' sugar. Add brandy. Serve on hot plum pudding. Makes about 2 cups.

FLUFF-RUM SAUCE

1 egg white, at room temperature
1/4 tsp. salt
1 c. Marshmallow Fluff
1 tsp. rum extract
1/2 c. heavy or whipping cream, whipped

In a small bowl with mixer at high speed, beat egg white and salt until foamy. Gradually beat in Marshmallow Fluff and rum extract. Continue beating until stiff peaks form. Fold in whipped cream. Makes 2 cups.

FLUFF-FUDGE SAUCE

- 1 c. unsweetened cocoa
- 1 5. 33-oz. can evaporated milk (3/4 c.)
- 1 7-1/2-oz. jar Marshmallow Fluff
- 1/2 c. sugar
- 1/3 c. butter or margarine
- 1/2 tsp. vanilla

In medium saucepan over medium-low heat, combine cocoa and evaporated milk until well blended. Add Fluff, sugar and butter or margarine. Cook, stirring constantly, until mixture is smooth and boils. Remove from heat; stir in vanilla. Serve warm. Makes 2 cups.

FLUFF-CHOCOLATE SAUCE

- 1/4 c. light cream
- 1/4 c. water
- 1c. semisweet-chocolate pieces
- 1/2 c. Marshmallow Fluff

In small saucepan mix cream and water. Heat to boiling. Remove from heat and stir in chocolate pieces until melted. Add Fluff and blend until smooth and thick. Serve hot or cold. Makes 1 1/2 cups.

CREAM CHEESE-FLUFF SAUCE

In small bowl combine one 7 1/2-oz. jar Marshmallow Fluff, one 8-oz. package cream cheese softened, 3 T. orange juice and 1 tsp. grated orange peel. Makes about 2 cups.

Peach Sundae with Fluff-Fudge Sauce (above recipe)





FABULOUS FROSTINGS

FLUFFERNUTTER FROSTING

- 1 c. Marshmallow Fluff
- 1/2 c. peanut butter
- 1/3 c. butter or margarine, softened
- 1/4 tsp. vanilla
- 1/4 tsp. salt
- 1 1/3 c. confectioners' sugar
- 2 T. milk

In small bowl with mixer at low speed, combine Fluff, peanut butter and butter until blended. Increase speed to medium. Beat in confectioners' sugar, alternately with milk, adding just enough milk to make frosting smooth and spreadable. Beat in vanilla. Makes enough to fill and frost 2 8-or 9-inch layers.

FLUFF SEVEN-MINUTE FROSTING

- 1 c. Marshmallow Fluff
- 2 egg whites, at room temperature
- 1 c. sugar
- 1/4 tsp. cream of tartar
- 1/8 tsp. salt
- 1/4 c. water
- 1 tsp. vanilla extract

In double-boiler top over hot, not boiling water, combine all ingredients except vanilla. With hand mixer, beat until soft peaks form. Remove from heat and continue beating until stiff. Beat in vanilla. Makes enough to fill and frost two 8-or 9-inch layers.

BROILED FLUFF-FROSTING

- 1/3 c. butter or margarine, softened
- 1 c. Marshmallow Fluff
- 1/4 tsp. salt
- 1 c. shredded coconut
- 1/2 c. chopped walnuts

Combine all ingredients; spread over the top of hot cake. Broil slowly, about 2 minutes until golden brown. Makes enough to frost one 9-inch square cake.

Chocolate Cake with Fluff Seven-Minute Frosting (recipe above)

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